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(54) Title: A METHOD OF PREPARING LIQUID SMOKE

(57) Abstract: The invention relates to a method of preparing a smoke extract, which method comprises the steps of i) preparing a char from wood or cellulose preferably by pyrolysis, ii) extracting one or more fractions of the char with an extraction solvent in its supercritical state and/or an extraction solvent in its liquid state, said solvent in its supercritical state being selected from the group consisting of CO<sub>2</sub>, propane, methane, ethylene, ammoniac, methanol, water and mixtures of one or more of these solvents, said solvent in its liquid state being selected from the group consisting of CO<sub>2</sub>, propane and mixtures of these components, iii) collecting at least some of the extracted char to thereby obtain a smoke extract.

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A method of preparing liquid smoke

The present invention relates to a method of preparing a smoke extract, preferably in the form of liquid smoke for use as flavouring and/or colouring agent in food. The invention also relates to a smoke extract, use of the smoke extract and the food product prepared using this smoke extract. Furthermore, the invention relates to a method of preparing a smoked fish product.

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The art of smoking human food such as fish, sausages, ham, bacon and other smoked meat products has been developed through many years. The original object of the smoking process was at least partly to conserve the food by inhibiting microbiological activities therein. A secondary object of the process was to give the food a certain smoked flavour.

The original smoking process was performed by placing the object to be smoked in an oven or chimney through which the smoke from burning or glowing wood or wooden coal was led. For some purposes, it is also known to mix the smoke with steam. The classical smoking process takes several hours depending on the type and/or amount of object to be smoked, and the precise smoking method. The methods are unfortunately only suitable for batch-wise production and it is, furthermore, difficult to obtain a uniform quality of the smoke flavour as the raw material for the smoke may vary significantly.

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There have accordingly been attempts to chemically produce and/or extract the smoke flavour from various raw materials. One method known in the art as the production of "liquid smoke" essentially comprises the steps of burning saw dust or the like and extracting the water soluble components of the smoke obtained by a counter

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current stream of water or steam which is then condensed. Such method is i.e. disclosed in US 3 106 473.

One of the drawbacks mentioned in connection to this liquid smoke method is, however, the production of large amounts of water insoluble by-products in terms of tar.

When burning wood or decomposing wood by other pyrolysis methods known in the art, the amount of liquids obtained is generally about 30 - 40 % by weight of the wood. The remaining components are decomposed into gasses and char. Of the obtained liquids only about 40 - 50 % by weight are soluble in water. This means that the major part of the liquids, namely the tar cannot be used in the above-mentioned method.

The liquids obtained from pyrolysis of woods generally contain large amounts of carcinogenic components in the form of pyrens and benz antrachenes. In particular, the component benzo(a)pyrene is a highly carcinogenic component. These carcinogenic components are mainly concentrated in the tar and the tar has therefore generally been considered as unusable in human food.

US 4 883 676 discloses a method of making liquid smoke producing very little tar, wherein a very thin layer of saw dust is combusted to release dry smoke which is directly condensed or alternatively dissolved in water. This method, however, is not very useful for large-scale production as it requires strict control of many different parameters and that only a small amount of saw dust can be burned of in each step.

An attempt to treat the tar to obtain a useful colouring and flavouring agent is described in US patent No. 5,681,603. The liquid decomposition product is obtained

as it is generally known by pyrolysis of wood, and the water-soluble components of the liquid decomposition products are removed. The water insoluble tar is mixed with and dissolved in an aqueous solution of alkali to  
5 obtain a mixture having a pH value between 10 and 13. Thereafter, 80 - 90 % by weight of the polynuclear aromatic compounds are removed from the tar-solution by contacting the solution with a non-ionic, aromatic hydrocarbon-based resin. The final solution may contain  
10 about 10 ppm or less of benzo(a)pyrene. The method may be suitable to remove some carcinogenic components from the tar. However, only some components can be removed and further, it is not easy to reproduce liquid smoke with similar quality and composition. Even though wood is  
15 pyrolysed using same method, the composition of the tar may vary a lot and consequently, the composition of the resulting liquid smoke obtained from the tar may vary a lot. Furthermore, the use of aromatic hydrocarbon-based resin may be very expensive, or if using regenerated  
20 resin, unwanted amounts of regeneration liquids e.g. methanol, isopropyl or acetone is introduced into the liquid-smoke.

Alternative methods of extracting smoke flavour comprise  
25 attempts to dissolve wooden tar in ether and extracting and/or distillation the solution. However, it is in general not desirable to operate with large amounts of volatile and explosive substances such as ether, and the method is thus far from ideal from a health and  
30 environmental point of view. Furthermore, the obtained smoke flavour fractions often contain trace amounts of ether, which make them unsuited for human nutrition.

Although many of the potentially harmful substances are  
35 known, the above-mentioned chemical approaches unfortunately fail to provide a completely safe product.

Therefore, there remains a need for a new and efficient method for obtaining liquid smoke, which does not exhibit the above-mentioned drawbacks.

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The objective of the present invention is therefore to provide a smoke extract containing less than 10 ppm of benzo(a)pyrene, less than 20 ppm of benzo(a)anthracene and by use of which food products with a highly acceptable taste of smoke can be prepared.

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Furthermore, the objective of the invention is to provide a smoke extract, which can be prepared with uniform qualities, in an economically feasible way.

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Also it is an objective to provide a method of preparing a smoked fish product, which can be prepared with uniform qualities, in an economically feasible way.

20 These and other objectives as it will appear from the following description are achieved by the invention as defined in the claims.

In accordance with the claims, the smoke extract is prepared using a method comprising the steps of

- 25
- i) preparing a char from wood or cellulose preferably by pyrolysis,
  - 30 ii) extracting one or more fractions of the char with an extraction solvent in its supercritical state and/or an extraction solvent in its liquid state, said solvent in its supercritical state being selected from the group consisting of CO<sub>2</sub>, propane, methane, ethylene, ammoniac,
  - 35 methanol, water and mixtures of one or more of these solvents, said solvent in its liquid state being selected

from the group consisting of CO<sub>2</sub>, propane, and mixtures of these components.

- iii) collecting at least some of the extracted char to  
5 thereby obtain a smoke extract.

The char may in principle be prepared by use of any known methods. As it will be apparent, the method of preparing smoke extract according to the invention particular  
10 differs from known methods of producing smoke extract in that all of the char produced during pyrolysis of wood and similar materials are usable in the method. Consequently, the initial char may contain both water-soluble and water in-soluble char as well as ash and  
15 other contaminants.

The char phase may for example be prepared by decomposing wood or cellulose by pyrolysis; guiding the pyrolysis gas to a condensing chamber and condensing the gas to obtain  
20 a char phase.

The char may preferably be prepared from wood obtained from the trees maple tree (*Acer negundo* L.), White birch (*Betula pendula* Roth - with ssp. *B. alba* L. and *B. verrucosa* Ehrh), European birch (*Betula pubescens* Ehrh), hornbeam (*Carpinus betulus* L), hickory (*Carya ovata* (Mill.) Koch (*C. alba* (L.). Nutt.), chestnut tree (*Castanea sativa* Mill.), eucalyptus (*Eucalyptus* sp.), beech (*Fagus grandifolia* Ehrh. and *Fagus silvatica* L.),  
30 common ash (*Fraxinus excelsior* L), walnut tree (*Juglans regia* L.), apple (*Malus pumila* Moll.), mesquite wood (*Prosopis juliflora* DC.), cherry tree (*Prunus avium* L.), white oak (*Quercus alba* L.), common red oak (*Quercus robur* L.), alder buckthorn (*Rhamnus frangula* L.), black  
35 locust (*Robinapseudoacacia*), sweet elm (*Ulmus fulva Michx*) and elm (*Ulmus rubra* Mühlenb.).

The extraction solvent in the form of CO<sub>2</sub>, propane, methane, ethylene, ammoniac, methanol, water and mixtures of one or more of these solvents in its supercritical state is defined as the solvent under conditions wherein the solvent acts as a supercritical fluid or partly as a supercritical fluid. When a solvent partly acts as a supercritical fluid, it is also called its subcritical state. The supercritical state thus preferably also includes the solvent in its subcritical state where the pressure may be down to about 25 bars below the critical point of the solvent and the temperature may be down to about 30 °C below the critical point of the solvent. The critical point for the components CO<sub>2</sub>, propane, methane, ethylene, ammoniac, methanol and water is as follows:

Critical points:

	Critical temperature (°C)	Critical pressure (atmospheres)
propane	96.7	44.2
methane	-82.6	46.0
ethylene	9.3	50.3
ammoniac	132.5	113.0
methanol	239.5	80.9
water	374.2	220.0
CO <sub>2</sub>	31.1	73.8

Table 1.

The solvent in its liquid state selected from the group consisting of CO<sub>2</sub>, propane, and mixtures of these components, should preferably have a temperature of 30° to 60°C below its critical temperature and a pressure between 25 bars above and 25 bars below its critical pressure.

Prior to the extraction step ii) the char may preferably be mixed with a carrier, which is substantially non-

soluble in the extraction solvent in its supercritical state to obtain an immobilised char phase. The use of a carrier may reduce the contacting time in the extraction step ii).

5

In principle, any type of carrier may be used. Preferred carriers are diatomite and celite. The ration of char to carrier may e.g. be between 1:0.1 and 1:10, preferably between 1:0.5 and 1:2.

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The char phase may also be diluted or suspended prior to the extracting step ii), by adding a liquid solvent/suspending agent and optionally inorganic acid/basic components prior to the extraction step. In one aspect the liquid solvent/suspending agent may be added in order to protect the equipment from the adherence of char. In general the char normally contains a substantial amount of water, however, if the water content or content of other liquid solvent/suspending agent gets too low, the char may stick to the equipment. In order to avoid this the char is preferably diluted or suspended to an average char concentration of less than 95 % by weight, preferably less than 80 % by weight. The amount of liquid solvent/suspending agent added to the char may preferably be up to about 500 % by weight of the char, more preferably up to about 100 % by weight of the char. Preferably the char concentration in the char prior to the extraction step should be between 10 and 95 % by weight.

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The liquid solvent/suspending agent may also have a second function, namely, when the extraction is carried out in a counter current process, the addition of liquid solvent/suspending agent may be useful in adjusting the transport time for the char.

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In general, the liquid solvent/suspending agent should be non-toxic to humans since some of the liquid solvent/suspending agents may be extracted by the extraction solvent, and thus will be present in the final product. The liquid solvent/suspending agent may preferably be selected from the group consisting of vegetable oils, animal oils, ethanol, water or mixtures thereof.

In a second aspect the liquid solvent/suspending agent is an enhancer for the extraction of fractions from the char. An enhancer in this application is defined as a component, which improves the ability of supercritical solvents to extract high molecular components from the char. The enhancers selected from the group consisting of methanol, ethanol, water or mixtures thereof, may preferably be added to the char prior to the extraction step or it may be injected separately into the reactor wherein the extraction takes place. In order to obtain the enhancing effect of water, methanol, ethanol at least 0.1 % v/v of the char should be added, preferably at least 1 % v/v of the char should be added. In general, there is no upper limit as the effect will not increase further when more than about 5 % v/v of the char of each enhancer component is added.

The method according to the invention may be carried out in a batch wise mode, wherein the extraction step comprises batch wise extraction of the char or a continuous mode, wherein the extraction step comprises continuous extraction of the char.

The batch wise mode may further be carried out with continuous solvent supply or batch wise solvent supply or a combination thereof.

The method of preparing a smoke extract according to the invention, which is carried out with batch wise solvent supply may preferably include the steps of

- 5 a) placing a portion of the char in a reaction container,
- b) bringing the extraction solvent into intimate contact with the char for a sufficient time to extract a  
10 measurable amount of the char, said extraction solvent preferably being in its supercritical state,
- c) removing the solvent from the not extracted part of the char by bringing the solvent into its gas phase,  
15 and collecting the extracted char from the solvent,
- d) optionally, repeating steps b) and c) one or more times and optionally, pooling the collected extracted char.

20

In step a) the char phase optionally mixed with the carrier and/or liquid as described above is placed in a reaction container. Such reaction containers for supercritical extraction procedures are generally known  
25 in the art. In a preferred embodiment, the reaction container is an extraction pipe comprising a restrictor or a tight filter through which the solvent may be pressed.

30 The amount of char treated in a reactor may vary and is mainly dependant on the equipment used. Basically, the amount of char should not increase 1/5 of the volume of the container because the contact between the solvent and the char may be too poor. Prior to the step of contacting  
35 the char phase with the solvent in its supercritical state, the char phase may preferably be preheated to a

temperature close to the extraction temperature e.g. between 40 °C and 95 °C, in order not to reduce the temperature of the extraction solvent.

- 5 In step b) a solvent in its supercritical state is brought into contact with the char phase. During the contacting step b) the temperature of the char phase is preferably controlled e.g. by use of any suitable heating means. The reaction container may e.g. be placed in an  
10 oven or be equipped with a heat regulating element e.g. using induction heating for regulating the temperature at the contacting step.

- The optimal contacting time of the contacting step  
15 depends on the amount of char and the amount of solvent in the reactor, and as mentioned, the optimal contacting time may be reduced by using carrier or liquid solvent/suspending agent. Furthermore, the optimal contacting time largely depends on the shape of the  
20 container and the equipment used. Furthermore, a too low temperature, such as a temperature below 20°C, may increase the optimal contacting time.

- Generally, it is preferred that the char phase is  
25 contacted with the solvent in its supercritical state for at least 5 minutes, preferably at least 15, and more preferably between 20 and 60 minutes.

- In step c) the extracted smoke component is removed from  
30 the reaction container together with the solvent in its supercritical state, and the solvent is brought into its gas phase and the extracted fraction is collected.

- Generally, this may be done by removing the solvent in  
35 its supercritical state from the non-dissolved part of the char phase by guiding the solvent out of the reactor

container and into a reduction chamber wherein the pressure is reduced sufficiently to bringing the solvent into its gas phase.

- 5 The method according to the invention may be carried out in a batch wise mode, wherein the extraction step comprises batch wise extraction of the char or a continuous mode, wherein the extraction step comprises continuous extraction of the char.

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The batch wise mode may further be carried out with continuous solvent supply or batch wise solvent supply or a combination thereof.

- 15 The method of preparing a smoke extract according to the invention, which is carried out with continuous solvent supply may preferably include the steps of

- a) placing a portion of the char in a reaction container  
20 e.g. a reaction container as described above but equipped with two restrictors. The two restrictors may be constituted by two openings covered with a filter, having a filter mesh sufficiently small so as not to allow the non-extracted char to escape from  
25 the reactor and sufficiently large so as to allow the extraction solvent to pass the filters under the extraction conditions,

- b) bringing a flow of the extraction solvent through the  
30 reactor, so that the extraction solvent during its passage through the reactor comes into intimate contact with the char,

- c) collecting the extraction solvent from the reactor,  
35 bringing the extraction solvent into its gas phase, and collecting the extracted char from the solvent,

d) keeping the flow of extraction solvent through the reactor for a sufficient time to extract a measurable amount of the char.

5

The extraction solvent may preferably be in its supercritical state. The flow of the extraction solvent through the reactor may preferably be at least 0.5 kg extraction solvent per 1 volume of the reactor per hour, more preferably between 1 and 10 kg extraction solvent per 1 volume of the reactor per hour.

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The flow may be adjusted to obtain an optimal contacting time, which as mentioned above depends on many factors.

15

The flow of solvent through the reactor may be kept until an optimal amount of char is extracted.

20

The method according to the invention carried out in a continuous mode, wherein the extraction step comprises continuous extraction of the char, may preferably be carried out in a column reactor. The column reactor preferably comprises at least two extraction solvent openings preferably covered with a filter, having a filter mesh sufficiently small so as not to allow the non-extracted char to escape from the reactor and sufficiently large so as to allow the extraction solvent to pass the filters under the extraction conditions, and an entrance and an outlet for char.

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The method of preparing a smoke extract according to the invention, which is carried out with batch wise solvent supply may preferably include the steps of

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a) continuous introduction of char and extraction solvent into the column reactor to perform a counter

current extraction, allowing the extraction solvent with extracted char to flow out of the column reactor to obtain/maintain a predetermined pressure, removing the unextracted char from the column reactor continuously or step wise,

b) bringing the extraction solvent from the column reactor into its gas phase, and collecting the extracted char from the solvent.

The extraction solvent at the extraction step is preferably in its supercritical state.

The flow of solvent and char may be adjusted to obtain an optimal contacting time. To obtain an effective use of the equipment the flow of solvent may preferably be at least 0.5 kg extraction solvent per l volume of the column per hour, more preferably between 1 and 25 kg extraction solvent per l volume of the reactor per hour.

The column reactor may preferably be a packed column reactor filled with any type of fillers e.g. Interpack®, 10 mm, VFF, Ransbach-Baumbach, Germany.

In the method according to the invention it is in general preferred to use an extraction solvent, which comprises at least 90 %, preferably at least 95% by weight of CO<sub>2</sub>.

The solvent in its supercritical state and the char may preferably have a temperature between 20° and 100°C, more preferably between 40° and 60°C during the extraction. As mentioned above the char may be preheated, and the equipment may comprise heat-regulating means and the temperature of the extraction solvent may be regulated during the extraction step.

The pressure in the reaction container during the contacting step is very important, as it has been found that the composition of the extracted smoke extract largely depends on the pressure.

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It is preferred that the char phase is contacted with the solvent in its supercritical state at a pressure between 75 and 500 bars, more preferably between 100 and 250 bars, and even more preferably about 150 bars.

10

The optimal contacting time is not the time necessary to extract as much as possible from the char, but the time necessary to extract at least 1 % by weight of the char phase and not more than 60 % by weight of the char. If too much of the char phase is extracted, the concentration of carcinogenic component as well as bitter tasting components in the smoke extract increases to an undesired level. It is preferred that the total amount of smoke extract extracted from the char phase in one or more steps does not exceed 40 % by weight, and preferably does not exceed 20 % by weight. Consequently, the temperature, the pressure and the contact time are chosen so that at least 1 % by weight, preferably between 5 and 60% by weight and more preferably between 5 and 20 % by weight of the char is dissolved in the solvent in its supercritical state.

25

The extracted char may preferably be collected from the solvent by removing the solvent from the non-dissolved part of the char, and reducing the pressure in one or more steps e.g. in two, three or four steps, wherein at least some of the extracted char is condensed in each step of pressure reduction. The condensed char in each step of pressure reduction may be collected separately to obtain one or more fractions of extracted char. These fractions can thus be used in different combinations to

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obtain different smoke taste and smoke flavouring properties.

In a preferred embodiment the extraction solvent  
5 comprises at least 90 %, preferably at least 95% by weight of CO<sub>2</sub>, and the pressure is reduced in three steps, wherein the pressure in the first step of reduction is reduced to 95-100 bars, the pressure in the second step of reduction is reduced to 75-85 bars, and  
10 the pressure in the third step of reduction is reduced to about 55 bars or lower.

The directly obtained char extract may be used in food products as it is, but preferably, the smoke extract is  
15 mixed with salt and other spices e.g. for use in dressings and as additive in minced meat products.

In a preferred embodiment, the extracted char is mixed with a liquid to obtain a liquid smoke extract. The  
20 liquid may preferably be an oil or a mixture of oils, preferably selected from the group consisting of vegetable oils and animal oils

The amount of liquid added to the extracted char depends  
25 on the desired use of the final smoke extract. Generally, it is preferred that the char is mixed with up to about 100 part by weight of liquid, preferably between 25 and 50 part by weight of liquid per part by weight of extracted char.

30  
In a preferred embodiment the extracted char is mixed with oil to a concentration of 2 to 10 % by weight of char in oil.

35 Other spices, such as herbs and dill may also be added.



As mentioned above, the invention also relates to the smoke extract obtainable by the method according to the invention. By use of this smoke extract a food product having a highly acceptable taste without bitter after  
5 taste may be produced. Furthermore, the content of carcinogenic components in the smoke extract and consequently in the produced food product is highly reduced compared to naturally smoked food products. Generally, the smoke extract produced according to the  
10 method of the invention has a concentration of benzo(a)pyrene below 10 ppm and a concentration of benzo(a)anthracene below 20 ppm.

The smoke extract according to the invention should preferably comprise at least 1 mg/ml of each of the components guaiacol, eugenol, isoeugenol and 2,6-dimethoxyphenol. Furthermore, it is preferred that the smoke extract comprises at least 1 mg/ml of each of the components furfural, phenol, 5-methyl-furfural, 2-  
20 hydroxy-3-methyl-2-cyclopenten-1-on, o-cresol, p-cresol, 2,4-dimethylphenol, 2-methoxy-4-methylphenol, 4-ethylguaiacol, 3-methoxycatechol, methyl-syringol, ethyl-syringol, 4-hydroxy-3-methoxyphenylacetone, propyl-syringol, 4-allyl-2,6-dimethoxyphenol, 1-propenyl-syringol,  
25 syringol, 3,5-dimethoxy-4-hydroxybenzaldehyde, 3,5-dimethoxy-4-hydroxyacetophenone and acetonyl-syringol.

The smoke extract according to the invention may be used in any food products, e.g. any type of meat, salads,  
30 chips drops, sups, vegetables, drinks and cheeses. The smoke extract may be mixed with the food product or it may be applied onto a surface area of the food product, preferably in the form of a liquid smoke extract. The smoke extract may also be used as scent enhancer both in  
35 food and in non-food products.

Preferably, the food product is either ham or fish.

The invention also relates to a particularly preferred method of preparing a smoked fish product. This method  
5 comprises the steps of

- 1) cleaning the fish meat,
- 2) applying a smoke extract according to anyone of the  
10 claims 19 - 21 onto the surface of the fish meat,
- 3) packing the fish meat in a polymer film,
- 4) treating the packed fish meat with microwaves.

15

It is preferred that the fish meat is obtained from salmon, eel, herring, mackerel or trout, but the skilled person will know that any type of fish meat may be used.

- 20 In order to increase the penetration depth of the smoke extract, particularly if the piece of fish meat is very thick, the surface of the fish meat may preferably be perforated prior to the application of the smoke extract.

- 25 The perforation may preferably be made by use of a roller instrument, having a cylindrical shape with protruding needles or knives from its outer cylindrical surface. The length of the needles or knives should be up to the half thickness of the largest thickness of the fish meat,  
30 preferably the length of the needles or knives should not exceed 2 cm. The roller instrument is brought into contact with a surface of the fish meat and rolled over the total of a surface side of the fish meat.

- 35 The smoke extract is applied onto the surface of the fish meat. The amount of smoke extract applied onto the fish

meat may vary depending on the concentration of smoke components in the smoke extract and the smoke flavour desired in the product. Usually, the preferred amount of extracted char added to fish as smoke extract is between 5 0.01 and 5 mg extracted char/kg fish, more preferably between 0.1 and 1 mg extracted char/kg fish, and even more preferred between 0.15 and 0.3 mg extracted char/kg fish.

10 The fish meat may preferably be vacuum packed, preferably in a polyethylene film, but other polymeric films may also be used.

Finally, the packed fish meat is treated with microwaves. 15 The treatment should generally be very light in order not to make areas of the fish meat boil, on the other hand the treatment should be sufficient to soften the collagen fibres to obtain the desired texture of the fish meat. The treatment thus may include a treatment at relatively 20 high microwave effect for relatively short time, or more preferred a relatively low microwave effect for a relatively long time. By use of the low microwave effect long time treatment the process is much easier to control. In this application high microwave effect means 25 a microwave effect above 1000 watt e.g. 1000 to 5000 watt, and low microwave effect means a microwave effect below 1000 watt e.g. 10 to 1000 watt, preferably 50 to 500 watts/kg fish meat, e.g. 50 to 500 seconds/kg fish 30 meat, and short time means below 50 seconds/kg fish meat.

Preferably the fish meat is treated in a microwave oven having an effect of 90-100 watt for a period between 60 and 500 seconds per kg meat.

The method of producing smoked fish according to the invention results in smoked fish with a very high organoleptic quality. Generally fish meat prepared by the method according to the invention is much more juicy than  
5 traditionally smoked fish. The treatment with microwaves provides the fish meat with a texture similar to the texture of a naturally smoked fish. Also, the product is very cheap to produce and due to the fast procedure the risk of contaminating the fish product with undesired  
10 bacteria is highly reduced compared to known methods of producing smoked fish.

Furthermore, the method of producing smoked fish according to the invention requires only little space.

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The invention will be further illustrated in the examples.

#### Example 1

20

Char was obtained from decomposed ash wood purchased from P. Brøste A/S.

A number of samples were prepared by immobilizing 0.75 g  
25 of the char onto 0.625 g diatomite earth (SFE Wetsupport® from ISCO). The extraction of char phase from the char was carried out in a Suprex Autoprep 44®. Some of the samples were further mixed with ethanol as a modifier. Each sample was placed in a 5 ml extraction pipe. The  
30 samples were treated with CO<sub>2</sub> in a flow of about 1.5 ml/min for about 30 minutes. For each test two samples were extracted and the extracted char was collected. 8 tests were carried out using different pressure and temperature and further the samples used in four of the  
35 tests contained 2.5 % by weight of modifier.

The results are shown in table 2.

Extraction no.	Pressure bars	Temperature °C	Modifier % ethanol by weight of char	Extracted char w/w % of char raw material
1	150	40	0	23
2	250	40	0	14
3	150	60	0	16
4	250	60	0	15
5	150	40	2.5	12
6	250	40	2.5	14
7	150	60	2.5	12
8	250	60	2.5	14

Table 2.

- 5 It was observed that the odours of the extracted fractions were very different from each other, and particular the fractions obtained using different pressure were very different form each other, indicating that the pressure during the extraction step largely  
10 influences the composition of the obtained fractions.

#### Example 2

- A number of samples were prepared as in example 1 using  
15 1.5 g char immobilized onto 1.25 g diatomite earth. No modifier was added to the samples, but NaOH was added to half of the samples, thereby adjusting the pH value of these samples to about 13.

Raw materials	Sample numbers	Pressure bars	Temp. °C	Extracted char w/w % of char raw material %	Standard deviation
Raw char	2	150	35	22.3	0.14
	2	150	40	23.1	1.13
	1	150	60	16.2	-
	1	250	35	12.8	-
	2	250	40	13.4	0.34
	1	250	60	20.8	-
	1	470	35	4.5	-
	2	470	40	5.1	0.61
	1	470	60	13.2	-
	150+250		35	35.1	
			40	36.5	
			60	37.0	
	Total		35	39.6	
			40	41.6	
			60	50.2	

Table 3a.

For each test, 2 samples were used and the result is the mean value of these two samples. In some of the tests the extraction pipe leaked and in these tests the result is based on one single sample. In the extraction CO<sub>2</sub> with a flow of about 1.5 ml/min was used. In a first step the samples were extracted at a pressure about 150 bars for about 30 minutes, followed by a second step where the samples were extracted at a pressure about 250 bars for about 30 minutes, and a third step where the samples were extracted at a pressure about 470 bars for about 30 minutes. The temperature was for each sample kept about 35, 40 or 60 °C during all three extraction steps. The

fractions from each extraction step for the respective samples were collected separately.

The results can be found in tables 3a and 3b.

5

Raw materials	Sample numbers	Pressure	Temp.	Extracted char w/w % of total raw material.	Standard deviation	Extracted char w/w % of char raw material.
		bars	°C	%		%
Raw char + NaOH	2	150	35	1.3	0.12	6.3
	2	150	40	1.2	0.06	6.2
	2	150	60	1.3	0.15	6.4
	2	250	35	0.6	0.02	2.8
	2	250	40	1.3	0.01	6.4
	2	250	60	0.8	0.02	4.2
	2	470	35	0.4	0.01	2.0
	2	470	40	0.5	0.01	2.5
	2	470	60	0.6	0.02	3.1
150+250		35	1.8		9.1	
		40	2.5		12.6	
		60	2.1		10.6	
Total		35	2.2		11.1	
		40	3.0		15.1	
		60	2.7		13.7	

Table 3b.

### Example 3

- 10 Char was obtained from decomposed ash wood purchased from P. Brøste A/S.

- About 2000 g char was immobilized onto about 1000 g celite, and placed in a 5 l extraction autoclave. The  
15 temperature was adjusted to about 40 °C and the CO<sub>2</sub> was

introduced until a pressure of about 150 bars was reached.

A flow of about 16 kg/h of CO<sub>2</sub> was established through the autoclave, and this flow was maintained for about 3 hours. The CO<sub>2</sub> was passed from the autoclave into a 3-step separator. In the first separator step the pressure was reduced to about 100 bars, the temperature was maintained at 40 °C, and the condensed char fraction was collected as fraction A. In the second separator step the pressure was reduced to about 80 bars, the temperature was maintained at 40 °C and the condensed char fraction was collected as fraction B. In the third separator step the pressure was reduced to about 55 bars, the temperature was reduced to about 35 °C and the condensed char fraction was collected as fraction C. The CO<sub>2</sub> was returned to the compressor for reuse in the extraction procedure.

The total amount of extracted char was about 25 % by weight of the initial char.

The test was repeated with the difference from above that CO<sub>2</sub> was introduced until a pressure of about 250 bars was reached. 3 char fractions D, E and F were collected at the reduced pressure steps.

#### Example 4

The char fractions A-F obtained in example 3 were tested for their content of the 25 main components. The test was carried out using gas chromatography and mass spectrophotometry. The following equipment was used for quantification:



Gas chromatograph: HP5890 with a flame ionisation detector FID. Detection temperature about 300 °C.

Injector: HP 7673 with split-injection. Injection at a temperature about 275 °C, a column flow about 1.83

5 ml/min, and a total flow about 10 ml/min.

Column SGE BPX35, 30m, i.d. 0.25 mm, film 0.25 µm. The pressure in the column was about 145 kPa.

Data was collected with HP3365 software.

10 4-methoxyphenol with a retention time of 20.6 minutes and  
4-(methylthio)-acetophenon with a retention time of 42.2  
minutes were selected as internal standards. These two  
components are not present in the char or char fractions.  
The internal standards were used in 10.000 ppm methylene  
15 chloride solutions.

Standard curves for the 25 main components were prepared  
as described in the following:

20 3 solutions using 6 standard components in each was  
prepared. 0.1 g of each standard component as shown in  
table 4 were in 3 groups of 6 components dissolved in 10  
ml methylene chloride, and further dissolved to  
concentrations of, respectively, 2000, 1000, 5000, 200,  
25 100 and 50 ppm standard component using methylene  
chloride. To each solution 400 ppm of the internal  
standard solution was added. The 18 solutions were  
injected to the gas chromatograph. From the result 18  
standard curves were prepared.

30

Table 4:

Group	Components	Formula	Mol.	Calculated by:
1	Furfural	$C_5H_4O_2$	96,09	Standard curve
1	Phenol	$C_6H_6O$	94,11	Standard curve
1	5-Methylfurfural	$C_6H_6O_2$	110,11	Standard curve
1	2-Hydroxy-3-methyl-2-cyclopenten-1-on	$C_6H_6O_2$	112,13	Standard curve
1	o-Cresol	$C_7H_8O$	108,14	Standard curve
1	p-Cresol	$C_7H_8O$	108,14	Standard curve
2	Guaiacol	$C_8H_8O_2$	124,14	Standard curve
2	2,4-Dimethylphenol	$C_8H_{10}O$	122,17	Standard curve
2	2-Methoxy-4-methylphenol	$C_9H_{10}O_2$	138,17	Standard curve
2	4-Ethylguaiacol	$C_9H_{12}O_2$	152,19	Standard curve
2	3-Methoxycatechol	$C_7H_8O_3$	140,14	Standard curve
2	Eugenol	$C_{10}H_{12}O_2$	164,21	Standard curve
3	2,6-Dimethoxyphenol	$C_8H_{10}O_3$	154,17	Standard curve
4	Isoeugenol (cis)	$C_{10}H_{12}O_2$	164,2	Calculated from Isoeugenol (trans)
3	Isoeugenol (trans)	$C_{10}H_{12}O_2$	164,2	Standard curve
4	methyl-syringol	$C_9H_{12}O_3$	168	Calculated from 4-Ethylguaiacol
4	ethyl-syringol	$C_{10}H_{14}O_3$	182	Calculated from Isoeugenol (trans)
3	4-Hydroxy-3-methoxyphenylacetone	$C_{10}H_{12}O_3$	180,2	Standard curve
4	propyl-syringol	$C_{11}H_{16}O_3$	196,3	Calculated from 4-Allyl-2,6-dimethoxyphenol
3	4-Allyl-2,6-dimethoxyphenol (cis)	$C_{11}H_{14}O_3$	194,23	Standard curve
4	4-Allyl-2,6-dimethoxyphenol (trans)	$C_{11}H_{14}O_3$	194,23	Calculated from 4-Allyl-2,6-dimethoxyphenol
4	1-propenyl-syringol	$C_{11}H_{14}O_3$	194,23	Calculated from 4-Allyl-2,6-dimethoxyphenol
3	3,5-Dimethoxy-4-hydroxybenzaldehyd	$C_9H_{10}O_4$	182,18	Standard curve
3	3,5-Dimethoxy-4-hydroxyacetophenone	$C_{10}H_{12}O_4$	196,2	Standard curve
4	acetonil-syringol	$C_{11}H_{14}O_4$	210	Calculated from 4-Allyl-2,6-dimethoxyphenol

From table 4 it can be seen which of the 18 components were grouped together. For 7 of the main components it

was not possible to obtain a standard component, and a standard curve for each of these components was instead calculated from the result obtained by another similar component as indicated in table 4 as well.

5

The char phase was heated to about 60 °C, and 100 µl of the char was diluted with 4 ml methylene chloride, and further 200 µl 4-methoxyphenol internal standard, and 200 µl 4-(methylthio)-acetophenon internal standard were added. A part of the mixture was injected to the gas chromatograph. All tests were carried out twice and the results listed in tables 5a and 5b include the mean value of the two tests, and the standard deviation. The results were calculated using the standard curves and according to normal procedures.

10  
15

#### Example 5

The fractions A, B and C were tested for their contents of benzo(a)pyrene, benzo(a)anthracene. The analysis was performed by Miljø & Energi Ministeriet, Denmark. The analysis included analysis by capillary GC with MS-detection.

25 The results are listed in table 6.

30

35

Component	Extracted at 150 bars					
	Collected at 100 bars		Collected at 80 bars		Collected at 55 bars	
	1-1	1-2	2-1	2-2	3-1	3-2
Furfural	5064,725	5332,939	9853,135	10547,55	15755,98	14587,37
Phenol	3692,606	3589,859	3540,982	3679,939	2451,952	2219,822
5-Methylfurfural	4703,509	4587,008	4283,636	4814,496	9596,216	7914,851
2-Hydroxy-3-methyl-2-cyclopenten-1-on	8604,884	8919,178	9990,739	10185,86	10529,53	11058,88
o-Cresol	2621,985	2433,419	2555,935	2680,752	3112,942	2797,143
p-Cresol	4551,975	4516,708	3581,259	3881,536	3663,964	3936,19
Gualacol	18106,33	18167,18	27166,9	28361,14	36574,99	34488,02
2,4-Dimethylphenol	3178,63	3459,041	3209,358	3309,988	3542,639	3300,467
2-Methoxy-4-methylphenol	18101,99	18298,34	25037,53	25921	30983,67	30056,89
4-Ethylgualacol	10396,68	10783,08	13896,78	14308,66	16244,84	15762,1
3-Methoxycatecol	5929,38	6388,643	5572,753	5903,56	5272,361	5479,169
Eugenol	11218,2	12443,72	13581,07	14384,3	15505,98	14362,18
2,6-Dimethoxyphenol	38418,44	41272,75	34945,17	36126,62	32139,19	32331,2
Isoeugenol (cis)	5251,98	5857,788	5421,868	5401,832	4950,826	5031,722
Isoeugenol (trans)	28226,4	29818,11	26676,51	27138,24	24260,13	23851,68
Methyl-syringol	27939,22	29540,81	23285,12	23896,24	20847,88	20369,79
Ethyl-syringol	20698,19	21801,93	16285,08	16649,48	13922,57	13887,62
4-Hydroxy-3-methoxyphenylacetone	3203,075	3458,657	2430,708	2419,994	1301,92	1969,809
Propyl-syringol	5708,5	6191,788	4683,097	4754,931	3912,721	3995,461
4-Allyl-2,6-dimethoxyphenol (cis)	13754,73	15123,16	10783,49	11001,72	8883,903	8993,422
4-Allyl-2,6-dimethoxyphenol (trans)	7571,353	8141,668	5634,264	5720,959	4349,983	4402,617
1-Propenyl-syringol	32366,64	33680,48	20867,69	22117,67	13063,73	13420,3
3,5-Dimethoxy-4-hydroxybenzaldehyd	2207,802	2340,746	1604,02	1728,479	1756,33	1819,603
3,5-Dimethoxy-4-hydroxyacetophenone	1490,931	1690,352	761,3799	760,3565	774,2141	1037,1
Acetonyl-syringol	2473,318	2772,842	1781,826	1817,821	1539,911	1555,571

Table 5a

Component	Extracted at 250 bars					
	Collected at 100 bars		Collected at 80 bars		Collected at 55 bars	
	4-1	4-2	5-1	5-2	6-1	6-2
Furfural	1436,564	1354,473	4992,326	4787,041	10281,24	11395,62
Phenol	3836,416	3633,056	4177,719	3961,275	3879,541	3976,687
5-Methylfurfural	2574,149	2507,245	4657,241	4496,471	6097,432	7107,604
2-Hydroxy-3-methyl-2-cyclopenten-1-on	6645,415	6812,71	9242,323	9251,154	9891,75	10585,1
o-Cresol	1793,237	1686,593	2576,408	2243,279	2268,722	2354,175
p-Cresol	4996,866	4818,043	5014,248	5005,04	4291,605	4199,54
Guaialcol	7161,679	6985,496	15777,76	15071,77	24081,96	24644,4
2,4-Dimethylphenol	2239,824	2084,833	2935,251	2841,176	2832,061	2791,286
2-Methoxy-4-methylphenol	6699,282	6472,283	14275,18	13530,04	19880,89	20171,15
4-Ethylguaialcol	3620,132	3478,718	7647,546	7323,699	10144,34	10202,32
3-Methoxycatecol	7503,36	8263,731	7968,391	8210,96	6444,219	6540,001
Eugenol	4933,237	4600,067	8838,103	8534,011	9350,729	9527,083
2,6-Dimethoxyphenol	39522,77	40059,24	44400,08	42766,02	35609,35	36088,18
Isoeugenol (cis)	2233,856	2455,952	3603,779	3629,262	3733,841	3942,034
Isoeugenol (trans)	16544,45	16996,74	22227,41	21316,89	19201,47	19474,73
Methyl-syringol	26717,83	27035,04	29334,26	28152,58	22405,32	22690,23
Ethyl-syringol	17614,73	17688,02	18959,66	18083,54	14288,44	14434,89
4-Hydroxy-3-methoxyphenylacetone	3655,06	4009,842	3922,037	3925	2691,105	2726,694
Propyl-syringol	4910,117	5137,715	5153,132	4969,227	3948,904	3947,485
4-Allyl-2,6-dimethoxyphenol (cis)	13616,04	14406,54	13430,44	12886,61	9668,593	9689,181
4-Allyl-2,6-dimethoxyphenol (trans)	7445,445	7723,726	7768,294	7612,838	5403,303	5422,826
1-Propenyl-syringol	19591,62	19829,32	29846,76	28843,59	20290,67	20299,5
3,5-Dimethoxy-4-hydroxybenzaldehyd	9777,178	9993,301	5208,589	5116,882	2205,879	2198,552
3,5-Dimethoxy-4-hydroxyacetophenone	4114,359	4417,422	3013,018	2901,386	1394,679	1395,517
Acetonyl-syringol	4690,574	4946,64	4157,284	4148,836	2395,18	2344,409

Table 5b.

Component group	Component	Content in char fraction A	Content in char fraction B	Content in char fraction C
Polyaromatic hydrocarbons	Benzo(a)pyrene	31 µg / kg	3.0 µg / kg	14 µg / kg
	Benzo(a)anthracene	11 µg / kg	1.4 µg / kg	17 µg / kg

Table 6.

The fraction A was further tested for its content of heavy metals. The result is found in table 7.

5

Arsenic	1.7 mg / kg
Mercury	0.01 mg / kg
Cadmium	< 0.03 mg / kg
Lead	<0.2 mg / kg

Table 7.

#### Example 6

- 10 Two fresh salmon sides of approximately 400 g each were treated with a smoke extract composed of the char fraction B of example 3 mixed with rape oil.

- 15 The first salmon side (sample 1) was treated with about 2 ml of a 3 % char fraction B by weight in rape oil smoke extract. The smoke extract was injected into the salmon meat using a conventional injection syringe. The extract was injected in 20 portions from one of the major surfaces of the sample evenly spread over the surface.

- 20 The second salmon side (sample 2) was treated with about 2 ml of a 6 % char fraction B by weight in rape oil smoke extract. The smoke extract was injected into the salmon meat using a conventional injection syringe. The extract was injected in 10 portions from one of the major surfaces of the sample evenly spread over the surface.
- 25

After the treatment with smoke extract the samples were immediately transferred to a microwave oven where each of the samples were treated for approximately 60 seconds at 90 watt.

The treated salmon sides were together with a traditionally smoked salmon side served for a taste panel of 10 persons. All of the persons in the test panel found the taste and the texture of the salmon sides sample 1 and 2 as good as the taste of the traditionally smoked salmon side. The majority of the test panel found that the salmon sides sample 1 and 2 were more juicy than the traditionally smoked salmon side. All persons of the test panel found that the smoke taste of sample 2 was heavier than the smoke taste of sample 1, however both samples had smoke taste within the acceptable level. All persons of the test panel found that the smoke tastes of both samples were evenly distributed.

#### Example 7

A fresh salmon side (sample 3) of approximately 400 g was prepared as sample 2 in example 6, with the difference that the salmon side after treatment with smoke extract and prior to the microwave treatment was vacuum packed in a PE film.

Immediately after the microwave treatment the PE film was removed from the salmon side, and the taste and texture of the salmon side sample 3 was compared with the taste and texture of sample 2 from example 6. No differences could be detected.

Claims:

1. A method of preparing a smoke extract comprising the steps of

5

i) preparing a char from wood or cellulose preferably by pyrolysis,

ii) extracting one or more fractions of the char with an extraction solvent in its supercritical state and/or an extraction solvent in its liquid state, said solvent in its supercritical state being selected from the group consisting of CO<sub>2</sub>, propane, methane, ethylene, ammoniac, methanol, water and mixtures of one or more of these solvents, said solvent in its liquid state being selected from the group consisting of CO<sub>2</sub>, propane and mixtures of these components,

10

15

iii) collecting at least some of the extracted char to thereby obtain a smoke extract.

20

2. A method of preparing a smoke extract according to claim 1, wherein the char is being prepared by decomposing wood or cellulose by pyrolysis to obtain an ash, a gas phase and char.

25

3. A method of preparing a smoke extract according to anyone of the claims 1 and 2, wherein the char prior to the extraction step is mixed with a carrier which is substantially non-soluble in the extraction solvent in its supercritical state to obtain an immobilised char.

30

4. A method of preparing a smoke extract according to claim 3, wherein the carrier is selected from the group consisting of diatomite, celite, betonite, perlite and mixtures thereof.

35



5. A method of preparing a smoke extract according to anyone of the claims 3 and 4, wherein the ratio of char to carrier is between 1:0.1 to 1:10, preferably between 1:0.5 and 1:2.

6. A method of preparing a smoke extract according to anyone of the preceding claims, wherein the char is diluted and/or suspended by adding a liquid solvent/suspending agent and optionally inorganic acid/basic components prior to the extraction step.

7. A method of preparing a smoke extract according to claim 6, wherein the liquid solvent/suspending agent is selected from the group consisting of vegetable oils, animal oils, ethanol, water or mixtures thereof.

8. A method of preparing a smoke extract according to anyone of the claims 6 and 7, wherein the liquid solvent/suspending agent is an enhancer for the extraction of fractions from the char, said enhancer preferably being effective amount, and preferably being selected from the group consisting of methanol, ethanol, water or mixtures thereof.

9. A method of preparing a smoke extract according to anyone of the claims 6 and 7, wherein the amount of liquid solvent/suspending agent added to the char is up to about 100 % by weight of the char, preferably the char is dissolved or suspended to an average char concentration of at least 10 % by weight, more preferably between 10 and 95 % by weight.

10. A method of preparing a smoke extract according to anyone of the preceding claims, wherein the extraction step comprises batch wise extraction of the char.

11. A method of preparing a smoke extract according to claim 10, wherein the batch wise extraction includes the steps of

5

placing a portion of the char in a reaction container,

bringing the extraction solvent into intimate contact with the char for a sufficient time to extract a measurable amount of the char, said extraction solvent preferably being in its supercritical state,

10

removing the solvent from the not extracted part of the char by bringing the solvent into its gas phase, and collecting the extracted char from the solvent.

15

optionally, repeating steps b) and c) one or more times and optionally, pooling the collected extracted char.

20

12. A method of preparing a smoke extract according to claim 11, wherein the solvent in its supercritical state is contacted with the char for at least 5 minutes, preferably at least 15, and more preferably between 20 and 60 minutes.

25

13. A method of preparing a smoke extract according to claim 10, wherein the batch wise extraction includes the steps of

30

placing a portion of the char in a reaction container, said reaction container comprises at least two openings covered with a filter, having a filter mesh sufficiently small so as not to allow the non-extracted char to escape from the reactor and sufficiently large so as to allow

35

the extraction solvent to pass the filters under the extraction conditions,

bringing a flow of the extraction solvent through the reactor, so that the extraction solvent during its passage through the reactor comes into intimate contact  
5 with the char,

collecting the extraction solvent from the reactor, bringing the extraction solvent into its gas phase, and collecting the extracted char from the solvent.

10

keeping the flow of extraction solvent through the reactor for a sufficient time to extract a measurable amount of the char, said extraction solvent preferably being in its supercritical state.

15

14. A method of preparing a smoke extract according to claim 13, wherein the flow of the extraction solvent through the reactor is at least 0.5 kg extraction solvent per 1 volume of the reactor per hour, preferably between  
20 1 and 10 kg extraction solvent per 1 volume of the reactor per hour.

15. A method of preparing a smoke extract according to anyone of the preceding claims 1-9, wherein the  
25 extraction step is carried out as a continuous extraction of the char in a column reactor, said column reactor comprises at least two extraction solvent openings preferably covered with a filter, having a filter mesh sufficiently small so as not to allow the non-extracted  
30 char to escape from the reactor and sufficiently large so as to allow the extraction solvent to pass the filters under the extraction conditions, and an entrance and an outlet for char.

35 16. A method of preparing a smoke extract according to claim 15, comprising

continuous introduction of char and extraction solvent into the column reactor to perform a counter current extraction, allowing the extraction solvent with  
5 extracted char to flow out of the column reactor to obtain/maintain a predetermined pressure, removing the unextracted char from the column reactor continuously or step wise,

10 bringing the extraction solvent from the column reactor into its gas phase, and collecting the extracted char from the solvent.

17. A method of preparing a smoke extract according to  
15 anyone of the claims 15 and 16, wherein the extraction solvent at the extraction step is in its supercritical state.

18. A method of preparing a smoke extract according to  
20 anyone of the preceding claims wherein the extraction solvent comprises at least 90 %, preferably at least 95% by weight of CO<sub>2</sub>.

19. A method of preparing a smoke extract according to  
25 anyone of the preceding claims, wherein the temperature of the extraction solvent is regulated during the extraction step.

20. A method of preparing a smoke extract according to  
30 anyone of the preceding claims, wherein the char is contacted with the solvent in its supercritical state at a temperature between 20°C and 100°C, preferably between 40°C and 60°C.

35 21. A method of preparing a smoke extract according to anyone of the preceding claims, wherein the char is

contacted with the solvent in its supercritical state at a pressure between 75 and 500 bars, preferably between 100 and 250 bars, and more preferably about 150 bars.

5 22. A method of preparing a smoke extract according to anyone of the preceding claims, wherein the temperature, the pressure and the contact time is chosen so that at least 1% by weight, preferably between 5 and 60% by weight and more preferably between 5 and 20% by weight of  
10 the char is dissolved in the solvent in its supercritical state.

23. A method of preparing a smoke extract according to anyone of the preceding claims, wherein the extracted  
15 char is collected from the solvent by removing the solvent from the non-dissolved part of the char, and reducing the pressure in one or more steps, wherein at least some of the extracted char is condensed in each step of pressure reduction.

20 24. A method of preparing a smoke extract according to claim 23, wherein the condensed char in each step of pressure reduction is collected separately to obtain one or more fractions of extracted char.

25 25. A method of preparing a smoke extract according to anyone of the claims 23 and 24, wherein the pressure is reduced in two, three or four steps.

30 26. A method of preparing a smoke extract according to claim 25, wherein the extraction solvent comprises at least 90%, preferably at least 95% by weight of CO<sub>2</sub>, and the pressure is reduced in three steps.

35 27. A method of preparing a smoke extract according to claim 26, wherein the pressure in the first step of

reduction is reduced to 95-105 bars, the pressure in the second step of reduction is reduced to 75-85 bars, and the pressure in the third step of reduction is reduced to about 55 bars or below.

5

28. A method of preparing a smoke extract according to anyone of the preceding claims, wherein the extracted char is mixed with a liquid to obtain a liquid smoke extract.

10

29. A method according to claim 28, wherein the liquid is an oil or a mixture of oils, preferably selected from the group consisting of vegetable oils and animal oils.

15

30. A method of preparing a smoke extract according to anyone of the claims 28 and 29, wherein the char is mixed with up to about 20 parts by weight of liquid, preferably between 3 and 10 parts by weight of liquid per part by weight of extracted char.

20

31. A smoke extract obtainable by the method as claimed in anyone of the claims 1-30.

32. A smoke extract according to claim 31, said extract comprises less than 10 ppm of benzo(a)pyrene.

33. A smoke extract according to anyone of the claims 31 and 32, said extract comprises less than 20 ppm of benzo(a)anthracene.

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34. A smoke extract according to anyone of the claims 22 and 23, said extract comprises at least 1 mg/ml of each of the components guaiacol, eugenol, isoeugenol and 2,6-dimethoxyphenol.

35

35. A smoke extract according to claim 34, wherein said extract comprises at least 1 mg/ml of each of the components furfural, phenol, 5-methyl-furfural, 2-hydroxy-3-methyl-2-cyclopenten-1-on, o-cresol, p-cresol, 5 2,4-dimethylphenol, 2-methoxy-4-methylphenol, 4-ethylguaiacol, 3-methoxycatechol, methyl-syringol, ethyl-syringol, 4-hydroxy-3-methoxyphenylacetone, propyl-syringol, 4-allyl-2,6-dimethoxyphenol, 1-propenyl-syringol, 3,5-dimethoxy-4-hydroxybenzaldehyde, 3,5- 10 dimethoxy-4-hydroxyacetophenone and acetonyl-syringol.

36. Use of the smoke extract according to anyone of the claims 31-35 in food products.

15 37. Use according to claim 36, wherein a food product is treated with the smoke extract by applying it onto a surface area of the food product and allowing the liquid smoke to penetrate into the food product.

20 38. Use according to anyone of the claims 36 and 37, wherein the food product is ham or fish.

39. A food product containing smoke extract according to anyone of the claims 31-35.

25 40. A method of preparing a smoked fish product comprising the steps of

1) cleaning the fish meat,

30 2) applying a smoke extract according to anyone of the claims 31-35 onto the surface of the fish meat, and/or injecting it into the fish meat,

35 3) packing the fish meat in a polymer film,

4) treating the packed fish meat with microwaves.

41. A method according to claim 40, wherein the fish meat is obtained from salmon, eel, herring, mackerel or trout.

5

42. A method according to anyone of the claims 40 and 41, wherein the surface of the fish meat is perforated prior to the application of the smoke extract.

10 43. A method according to anyone of the claims 40, 41 and 42, wherein the fish meat is vacuum packed, preferably in a polyethylene film.

15 44. A method according to anyone of the claims 40-43, wherein the packed fish meat is treated in a microwave oven having an effect of between 90 and 100 watt in a period between 90 and 500 seconds per kg fish meat, preferably between 100 and 200 seconds per kg fish meat.

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**A. CLASSIFICATION OF SUBJECT MATTER**

IPC 7 A23L1/221 A23L1/232 A23B4/048 A23B4/052

According to International Patent Classification (IPC) or to both national classification and IPC

**B. FIELDS SEARCHED**

Minimum documentation searched (classification system followed by classification symbols)

IPC 7 A23L A23B

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the International search (name of data base and, where practical, search terms used)

PAJ, WPI Data, EPO-Internal

**C. DOCUMENTS CONSIDERED TO BE RELEVANT**

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	US 5 169 968 A (RICE WAYNE K) 8 December 1992 (1992-12-08) examples 1-24, 39 -----	1
A	DE 35 40 544 A (VECSEI ROSEMARIE) 21 May 1987 (1987-05-21) the whole document -----	1
A	US 4 539 094 A (SUNDER SWAMINATHAN ET AL) 3 September 1985 (1985-09-03) the whole document -----	1
A	EP 0 423 393 A (ENSYN ENG ASS) 24 April 1991 (1991-04-24) -----	
A	US 5 840 362 A (ROZUM JEFFREY J ET AL) 24 November 1998 (1998-11-24) ----- -/-	

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

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Date of the actual completion of the international search

28 August 2001

Date of mailing of the international search report

03/09/2001

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C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

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